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ucts. Every washstand in any bakery shall be furnished with clean towels at all times.

SEC. 7. *Cleanliness of vehicles.*—All vehicles from which any bread or other bake-shop products are sold shall be kept in a clean condition, and all baskets or other containers in which any of the said products are conveyed through the streets shall be closely covered in a way to exclude dust, flies, and other sources of contamination.

SEC. 8. *Screens.*—From April 1 to December 1 windows and doors of all bakeries shall be provided with sound screens of mesh sufficiently fine to keep out flies and insects.

#### **Ice Cream Parlors and Soda Fountains. (Reg. Bd. of H., Mar. 21, 1912.)**

SECTION 1. *Sanitary conditions.*—Sanitary conditions in ice-cream parlors and places where soda fountains are in operation, for the enforcement by the health officer, are declared to exist only when the floors are clean and free from litter and accumulated dirt; when the side walls and ceilings are free from cobwebs, dust, and accumulated dirt; when the counters, shelves, drawers, and bins are clean; when refrigerators and soda fountains are free from foul and unpleasant odors, mold, and slime. Glassware, spoons, etc., used at a soda fountain shall be thoroughly washed and rinsed in clean water after each using. Soda fountains, sirup cans, and bottles shall be thoroughly washed before refilling. Draft tubes shall be kept clean. Drainage boards, sinks, shelves, etc., on which glasses are placed must be kept clean. Beverages drawn from a fountain or faucet must be free from the danger of chemical action while in contact with lead, copper, or other metals.

#### **Hotels, Restaurants, Boarding Houses, etc. (Reg. Bd. of H., Mar. 21, 1912.)**

SECTION 1. *Sanitary condition.*—Sanitary conditions in hotels, restaurants, lunch stands, and boarding houses, kitchens, and dining rooms for the enforcement by the health officer are declared to exist only: When the floors are clean and free from litter and accumulated dirt; when the side walls and ceiling are free from cobwebs and accumulated dirt; when the counters, tables, shelves and sinks, drains, bins, and cabinets are clean; when refrigerators, ice boxes, and cold storage rooms are free from foul and unpleasant odors, mold, or slime; when the doors and windows are properly screened; when dining rooms and kitchens are well lighted and ventilated. Dishes, tableware, and kitchen utensils must be washed and rinsed in clean water after using; food served to customers and then returned to the kitchen or serving room must not again be served; all garbage must be removed daily. Back rooms, back yards, and cellars must be kept clean and free from rubbish and ashes. Cellars, unless properly arranged, well lighted and ventilated, and free from moisture, must not be used for the storage of prepared food unless such foods are in glass or other air-tight container. Spittoons must not be placed in any dining room or other place where food is served. Water-closets must not be located in or immediately in connection with rooms used for preparing or for storing food.

SEC. 2. *Stores and refrigerators.*—Gas ranges, cooks toves, and all devices and utensils employed in cooking or preparing food must be clean. Refrigerators and ice boxes must be drained according to the requirements of the State plumbing code, and kept clean and free from offensive odors.

SEC. 3. *Insects and mice.*—All canned or preserved goods must be removed from the original package when opened. Store rooms, pantries, kitchens, or other places where food is prepared or stored must be well ventilated and free from dampness, roaches, ants, bugs, or other insects, rats or mice.

SEC. 4. *Diseased employees.*—Persons affected with cancers, venereal, or other communicable diseases shall not be employed in any restaurant, hotel, boarding house, or other place where food is served.

SEC. 5. *Permits*.—No person shall sell or keep for sale any prepared food, cooked or uncooked, or any drinks intended for immediate consumption, from any street, alley, or public place, or from any sidewalk, open door, or window, unless such person secure a permit from the board of health to conduct the business of selling such food or drinks by registering his name and business address with the health office and conforming strictly to the conditions named in such permit.

### DES MOINES, IOWA.

#### **Bakeries—Construction, Operation, and Maintenance. (Ord. No. 2055, Nov. 13, 1912.)**

SECTION 1. Any place used for any process of mixing, compounding, or baking, for sale or for purposes of a restaurant, bakery, or hotel, any bread, biscuits, pretzels, crackers, buns, rolls, macaroni, cake, pies, or any food product of which flour or meal is a principal ingredient, shall be deemed a bakery for the purpose of this ordinance: *Provided, however*, That restaurants as defined in the ordinance concerning restaurants in which any of the foregoing food products are mixed and baked for consumption in such restaurants only, on or in ordinary restaurant kitchen stoves or ranges and kitchens or rooms in dwellings where any of the said food products are mixed and baked in an ordinary kitchen stove or range shall not be considered bakeries.

SEC. 2. Every place used as a bakery shall be kept in a clean and sanitary condition as to its floors, side walls, ceilings, woodwork, fixtures, tools, machinery, pans, and utensils. All parts of the bakery shall be adequately lighted at all times and shall be ventilated by means of windows and skylights or air shafts or air ducts, or mechanical apparatus, if necessary, so as to insure a free circulation of fresh air at all times. Such ventilating construction and equipment shall be of such character that a complete change of air in all parts of the bakery may be made at least four times each hour: *Provided, however*, That it shall not be necessary to ventilate at such time or in such manner that the process of mixing or the rising of dough shall of necessity be interfered with or prevented.

SEC. 3. The floor of every place used as a bakery shall be constructed of concrete, cement, asphalt, hardwood, or other impervious material, or of tile laid in cement, which floor may, if desired, be covered with a hardwood floor having tight joints; if above the street level, with tight joints, or may be of any impervious material, as above provided. The angles where the floor and walls join shall be made and maintained so as to be rat proof; provided, however, that nothing herein shall be construed to prohibit the use of a cellar or basement as a bakery.

SEC. 4. Every bakery shall be kept reasonably free from flies, and the doors, windows, and other openings of every such bakery shall, from April 1 to December 1, be fitted with self-closing wire-screen doors and wire window screens. The side walls and ceilings shall be well and smoothly plastered, tiled, or sheathed with metal or wood sheathing and shall be kept in good repair. If made of mill construction with smooth surface, such walls and ceilings need not be sheathed or plastered. All walls and ceilings shall be kept well painted with oil paint, or lime washed or calcimined, and all woodwork shall be kept well painted with oil paint.

SEC. 5. Every such bakery shall be provided with adequate plumbing and drainage facilities, including well ventilated water-closets and impermeable wash sinks on iron supports. No water-closet compartment shall be in or in direct communication with a bakery.

SEC. 6. No person shall sleep or live in any bakery or in the room where flour or meal used in connection therewith, or the food products made therein, are handled or stored. If any sleeping places are located on the same floor as the bakery, they shall be well ventilated, dry, sanitary, and shall not directly communicate with storage room or bakery apartment. No domestic animals shall be permitted in a bakery or place where flour or meal is stored in connection therewith.